

texture

menu surprise



guided by the season and the market,
chef aggi will create a special 8 course menu,
by presenting some of his signature dishes

£119.00 per person
complementing wines - £72.00 per person
wine prestige pairing - £96.00 per person

please be aware menus presented are samples and availability may be limited due to seasonality.
if you have an allergy to any food products, please advise us prior to ordering.
all information on food intolerances and allergens are available.
discretionary service charge of 15% will be added to your bill.
any enquiries about the artwork at texture please see reception.

texture

tasting menu

appetiser



new season lancaster beetroots

gorgonzola, snow, walnuts



anjou pigeon

chargrilled, sweet corn, shallot,
bacon popcorn, red wine essence



icelandic lightly salted cod

avocado brandade, peppers, coriander



black angus beef, rib eye

chargrilled, ox cheek, horseradish, pied de mouton



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

£105.00 per person

additional cheese selection - £15.50

five complementing wines - £65.00 pp

five wine prestige pairing - £95.00 pp

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fish tasting menu

appetiser



scottish salmon gravlax

cucumber, mustard, dill, rye bread



norwegian king crab

coconut soup, lime leaf, lemongrass



icelandic lightly salted cod

avocado brandade, peppers, coriander



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

£105.00 per person

additional cheese selection -£15.50

complementing wines - £65.00 pp

prestige wine pairing - £95.00 pp

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vegetarian tasting menu

appetiser

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italian baby artichokes

artichoke broth, olives, rocket, mint

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new season lancaster beetroots

gorgonzola, snow, walnuts

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cauliflower textures

puree, cous cous, soup, chanterelles

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ceps, pied de moutons

barley, fregola, parsley

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pre-dessert

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dark chocolate

caramel, malt, figs

menu for the whole table £95.00 pp
additional cheese selection - £15.50
five complementing wines - £65.00 pp

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